

AZURE

Appetizer

Hudson Valley Foie Gras

With Apple Strudel, shaved fennel, preserved Meyer lemon.

10

Bianca Polenta

White Polenta cakes topped with crispy parmesan cheese, porcini sauce.

8

Calamari Fritti & Fennel

Seasoned fried calamari and fried fennel served over greens with cocktail and tarter sauce.

8

Ahi Tuna Tartare Cornet

With lemon soy dressing, green apple, chopped mint and bosc pear confit, over cucumber noodles and sundried tomato salad.

8

Dungeness Crab Cakes

Over lobster sauce with mix green salad

9

Carpaccio di manzo

Thinly sliced raw beef with red onion , capers, Parmesan cheese and extra virgin olive oil topped with hydro watercress.

7.5

Salad

Azure

Roasted beets topped with hydro watercress, pears, roasted walnuts, Gorgonzola cheese and champagne vinaigrette.

6

Butter Lettuce

Butter lettuce , candied walnuts, roasted tomato and crumbled blue cheese, blue cheese dressing.

6

Classic Cesar

Crisp romaine tossed in lemon garlic, and anchovy dressing with shaved riggiano Parmesan.

6

Mista

Organic baby mixed lettuce,roasted tomato, tossed in pomegranate balsamic vinaigrette.

5

Azure 648 El Camino Real San Carlos 650.631.5886

18% gratuity added to parties up to 6

Host your next party with Azure: For large party reservation of 10 or more or buyout please contact Jose Bernal.

Open Lunch Tuesday-Friday 11:30-2 & Dinner Tuesday-Sunday 5-10

Pasta

Spaghetti

Spaghetti with seafood; prawns, scallops, calamari , fish and clams, in a tomato broth.

16.95

Agnolotti

Lobster ravioli with lobster tomato sauce topped with seared day boat scallops , oven dried tomatoes and leeks.

21.95

Tartufatta Gnocchi

House made mushrooms, truffle , olive and ricotta gnocchi in a porcini sauce.

14.95

Ravioli alla ortalana

house made pasta filled with spinach and seasonal vegetables in a whole garlic tomato sauce finished with fresh basil.

14.95

Linguini con Vongole

Fresh manila clams sautéed in extra virgin olive oil with garlic, chili flakes, parsley and white wine.

15.95

Penne Picatta

Tube Pasta with chicken, red onion, capers, and tomatoes in a garlic white wine sauce.

14.95

Spaghetti con Salsiccia e Funghi

Spaghetti with mushrooms, Italian sausage and roasted tomatoes sautéed in garlic, olive oil

14.95

Cannelloni

House made crepes filled with Veal,Spinach, and ricotta cheese topped with melted mozzarella in a creamy tomato sauce.

14.95

Mezaluna Pasta

House made ravioli stuffed with chicken and ricotta cheese, in a creamy chicken pancetta Bolognese sauce, drizzled with truffle oil.

14.95

Entrée

Petaluma Chicken Breast

Stuffed with goat cheese, roasted garlic mashed potatoes, sautéed spinach Madera, shallot cream sauce.

17.95

Chicken Marcela

Sautéed chicken breast with mushroom, Marcela wine sauce served with mashed potato and vegetables.

18.95

Ginger Soy Glazed Baby Back Ribs

House made French fries, garlic sautéed spinach.

17.95

Pan Seared Angus Filet Mignon

Wrapped with smoked bacon tartufata gnocchi, mushrooms, scallop potatoes, black truffle butter.

24.95

Pan Roasted Rack of Lamb.

Rack of lamb in a rosemary truffle sauce, polenta cake and mix vegetables.

24.95

House Smoked Grilled Rib Eye

Blue cheese scallop potatoes, garlic sautéed spinach, and porcini mushroom reduction; topped with red wine butter

24.95

Vitello Picatta

Milk fed medallion sautéed with butter and capers in a lemon white wine sauce with mashed potatoes and sautéed vegetables.

20.95

Vitello Alla Milanese.

Milk fed veal breaded, sautéed in a sage butter sauce served spaghetti with fresh tomato sauce topped with hydro watercress.

20.95

sogliola al forno

fillet of sole sautéed with lemon butter topped with toasted almonds with mashed potatoes and sautéed vegetables.

18.95

Calamari Dorati

Calamari steak lightly bread in a lemon reduction with mashed potatoes and sautéed vegetables.

16.95

Scampi

Prawns sautéed in garlic, parsley, lemon, butter; served with truffle cream macaroni and garlic sautéed spinach.

18.95